



COOKING PASSION SINCE 1877

Vegan Soba Noodle Soup



Serves: 2

INGREDIENTS

200g soba noodles
1 pack firm tofu
350g shiitake mushrooms, stalks removed
1 pak choi
50g Swiss chard or kale
1 carrot
1 watermelon radish
Black **sesame seeds** to garnish

Tofu marinade

1 tsp miso paste
1 tsp light **soy sauce**
1 tsp **mirin**
1l vegetable stock
 $\frac{1}{2}$ thumb sized piece ginger
2 garlic cloves
1 spring onion
2 tbsp light **soy sauce**
1 tbsp miso paste
1 tbsp **mirin**
1 tbsp **sake**

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

- For your stock, finely chop the ginger and garlic cloves and finely slice spring onion, carrot and watermelon radish.
- Cut the fresh shiitake mushrooms into $\frac{1}{2}$ cm slices. Slice the Swiss chard and cut the pak choi into quarters.
- Cut the tofu into cubes and marinade with miso, soy sauce and mirin making sure all the tofu pieces are coated well.
- Soak the noodles in hot water for 8-10 minutes if you like your noodles with a bite. If you prefer your noodles softer, then boil your noodles for 4-5 minutes on a rolling boil.

COOKING

- In a saucepan heat a tablespoon of vegetable oil. Once the oil is hot, add the garlic, ginger, spring onions. Add the miso, mirin, sake and the vegetable stock. Bring to boil and cook for 2-3 minutes, lower the heat and simmer for 8-10minutes.
- In a frying pan, heat a teaspoon of oil and start cooking the mushroom slices. Cook for 2-3 minutes before adding a ladle of your stock. Cook for a further 3 minutes and set aside.
- Add a teaspoon on the same frying pan and start the tofu for 3-4 minutes on each side until golden brown.
- Just before serving, re-heat the noodles in the stock for 30-60 seconds. Blanch the vegetables in the stock starting with the harder vegetables (watermelon radish and carrot), blanch the Swiss chard and pak choi for a minute.
- Serve your bowl of noodles topped with the mushrooms, tofu and vegetables. Finish off black sesame seeds and shredded onion.